

## REQUIREMENTS FOR CATERING SERVICE

**NUMBER OF PEOPLE:** 50 U.S. Military Personnel

**LOCATION:** “Iliyskiy” Peacekeeping Training Centre, 50 km to North of Almaty

**EVENT:** KOKTEM Military Exercise

**DATE:** 8-22 April 2016

### SCOPE

**MEALS SERVICE:** OMC Astana requests three meals per day to be provided for up to 50 U.S. military personnel at Iliyskiy Training Center from 8 to 22 April 2016 (*support start and end meals are TBD*).

### **Contractor’s tasks:**

The Contractor shall:

1. Provide 3 meals (Breakfast, Lunch, Dinner) service for 50 personnel.
2. Mobilize kitchen to Iliyskiy or temporarily install kitchen equipment.
3. Install 2 refrigerators in the mess hall constantly filled with non-gas water, coca-cola, juice. Provide 5 liters of non-gas water daily per person (ASU 0.5 or Tassay 0.5) as an average. **Please note that any field exercise entails big water consumption, therefore the bulk of non-gas water should be available immediately upon the request.**
4. Ensure Sanitary standard IAW U.S. Government and U.S. Army Requirements, such as:
  - Employees that appear sick, having open lesions, etc., shall be excluded from food operations. Under these type programs, employees shall be instructed to report such health conditions to their supervisors.
  - Food safety and sanitation training shall be effective to include food handler’s and supervisor’s training in proper food handling techniques, food sources, inadequate cooking, improper holding temperatures, cross contamination, personal hygiene, and food-protection principles. Training may be formal classroom, group, individual, or on-the-job, and documentation shall be provided.
  - Employees that work in food processing and preparation areas shall be required to remove all unsecured jewelry and other objects (pens, thermometers, notepads, etc.) that might fall into food, equipment, or containers. Hand jewelry that cannot be properly sanitized shall also be removed. If such hand jewelry cannot be removed, it shall be covered by material which can be maintained in an intact, clean, and sanitary condition and which effectively protects against the contamination by these objects of the food, food-contact surfaces, or food-packaging materials.
  - Employees shall wash hands thoroughly before starting work, after each absence from the work station, and at any other time when the hands may have become soiled or contaminated. Only clean, impermeable, intact, sanitary gloves shall be used in food handling and shall be changed when needed (heavily soiled, torn, etc.).
  - Receipt, processing, and storage of food shall be conducted under conditions and controls necessary to minimize microbial growth or contamination. Covered containers, clean attire, gloves, and clean utensils all contribute to proper handling. Liquid or dry raw materials received and stored shall be protected against contamination. Equipment, containers, and utensils used to convey, hold, or store raw materials shall be constructed and maintained to protect against contamination.
  - The water supply shall be sufficient for the operations intended and shall be derived from a safe source. Any water that contacts food or food-contact surfaces shall be of safe sanitary quality. Water portability documentation shall be available. When ice is used in contact with food or consumed in drinks, it shall be made from water that is safe. Ice used to cool the exteriors of other food containers shall not be re-used as an ingredient in other items such as drinks; be mixed into other recipe items; be used in salad bars if in contact with food; or in other similar uses.
  - Food preparation and processing, cooking, transporting within processing areas and kitchens, assembling, and other operations shall be performed in such a way that the food is protected against contamination. Facilities may employ any effective sanitary means to accomplish this.

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- Food items that are considered excluded items (unpasteurized dairy products, unpasteurized juices, etc.) shall be prohibited from use in menus prepared for the DOD.
  - Effective measures shall be taken to protect finished food from contamination by raw materials, other ingredients, refuse or pests. All leftovers (which should be avoided) shall have production dates and times on their label. Cooling and reheating procedures (if required) shall be implemented to safely produce or serve food. Opened foods being used shall remain covered unless they are in immediate use. These items shall be held or stored off the ground and away from walls.
  - Food that supports the rapid growth of undesirable microorganisms, particularly those of public health significance, shall be held in a manner that protects the wholesomeness and quality of food. This shall be accomplished by any effective means, including: maintaining refrigerated foods at 41o F (5o C) or below; maintaining frozen foods in a frozen state; and maintaining hot foods at 135o F (57o C) or above.
  - Food-contact surfaces are those surfaces that contact human food and those surfaces from which drainage onto the food or onto surfaces that contact the food ordinarily occurs during the normal course of operations. Food-contact surfaces include utensils and food-contact surfaces of equipment. Cleaning and sanitizing of shall be conducted in a manner that protects against contamination of food, food-contact surfaces, or food-packaging materials. All cleaning and sanitizing operations shall be conducted in such a manner to avoid or prohibit splash contamination of other areas. All food-contact surfaces, including equipment and utensils shall be cleaned as frequently as necessary to protect against contamination of food.
5. Conduct deep cleaning disinfection in the Mess Hall and Kitchen area on 6-7 April.
  6. Daily clean the entrance and mess hall area after dinner meal.
  7. Use only disposable plastic plates, cutlery, coffee cups (with covers), and napkins.
  8. Provide variety of menus. A menu should include at least one vegetarian option at each meal; two entrée options, and include meats, vegetables, and starches (rice, potato, etc.). In addition, different menus should be offered so that the same entrée options are not served on consecutive days, with a minimum of five separate menus offered throughout the week.
  9. The vendor must allow U.S. personnel to inspect their kitchen area and personnel work area anytime.
  10. Personnel must be in special clean uniform. The uniform should include long sleeve shirt and trousers, closed-toed shoes, hair net or other head covering, and gloves for serving. Each employee should wear an identifiable uniform.
  11. Provide hand sanitizers, soaps, and paper towels at each sink in the entrance to the mess hall.